



ESSENCE OF SPRUCE.

2-11-1847
THIS Essence, is prepared with such skill that it contains all the properties of the Spruce Fir so celebrated in Canada, Nova Scotia, and other parts of America, for its great antiscorbutic properties. It makes a most wholesome agreeable table beer, for the use of every family; but is of the utmost consequence to Captains of ships and Merchants, who are interested in the health of ship's crews, the use of it as a common beverage being acknowledged to be the greatest preservative from the sea scurvy hitherto discovered. The Essence takes up very little room, and one gallon of it will make upwards of three hundred and fifty gallons of very good beer.

DIRECTIONS FOR MAKING THE BEER.

To make 5 gallons take two table spoonfuls of Essence, and one quart of molasses or treacle, mix both well together in about two quarts of warm or cold water, according to the climate in which it is made. Let the liquor be well shaken until it bears a froth, then pour it into a cask and fill up with water. You must then put half a pint of good yeast or porter grounds to it. Shake the cask well and let it work for three or four days, then bung it up close and let it stand quiet for five or six days more. You may then bottle it off, cork it well, and set it by in as cool a place as you can, and in ten days you will have ready for drinking as good Spruce Beer as can be made. Remember the grounds of the Spruce Beer will always serve after the first brewing as well as yeast, or porter grounds.

This Essence prepared in Quebec is warranted to keep good in every climate for years, if kept close covered from the air.

Sold Wholesale and Retail, by R. Bach & Co. Druggists and Perfumers, 128, Pearl-Street, New-York.

* * Sago in grain and canisters, Tapioca, Indian Arrow Root, Isinglass, Hartshorne-Shavings, &c. Of the best quality.

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